

Hopping Into Spring

March/April 2024



THE HONG KONG
BANKERS CLUB
香港銀行家會所



Raise a Glass! HKBC's Private Wine Label

HKBC is thrilled to launch our own private label of red and white wines in 2024, which embody the spirit of connection and celebration at the Club, produced in collaboration with esteemed Chilean vineyard Alto Los Romeros. From March, sip HKBC's private label Alto Los Romeros Chardonnay 2022, a well-balanced, fresh wine with notes of white fruits, pineapple and toasted oak, and Alto Los Romeros Cabernet Sauvignon 2022, a medium-full bodied wine with aromas of blackcurrant, blackberry, plum, vanilla and cloves, at a price of \$380 per bottle when dining in and \$118 per bottle for takeaway. To commemorate this exciting launch, throughout March, enjoy the complimentary bottles when placing bulk orders! For every purchase of 20 bottles, you will receive an additional 4 bottles for free.

Brush Up! Easter Egg Painting Class and Afternoon Tea

On Saturday 23 March, from 3:30 to 5:30pm, join us in The Treasury for an “egg-stravagant” afternoon with an Easter Egg Painting Class led by the Club’s Pastry Chefs. Groups of up to 4 guests can enjoy a private egg painting class, followed by an “egg-stra” special afternoon tea set filled with delectable pastries, scrumptious sandwiches, classic scones and Easter sweet treats, priced at \$488 per group.



Celebrating Secretary’s Day

From Monday, 22 to Friday, 26 April, honour your support team with a delicious set lunch and a complimentary glass of drinks in The Treasury or The Dragon to express gratitude for their hard work all year long. Depending on your schedule, you can either take your support team for lunch or purchase coupons for the team to dine together at the Club, your treat!





Join us in The Treasury to enjoy these exclusive dining experiences!

A Sizzling Sip of Mexico!

From the happening speakeasies of Mexico City to the sultry beach bars of the Riviera Maya and beyond, we invite you to be transported to Mexico this March with a month-long Mexican Happy Hour at The Bar, plus a fabulous fiesta to add to the fun!

Throughout the month March, from Monday through Friday between 5:00 and 9:00pm, spice up your happy hour with two Tequila cocktails from our signature menu, plus a platter of Mexican snacks at \$238 per person. Highlight libations include the “Gingerika” made with Rooster Rojo Anejo Tequila, Ginger Liquor, fresh Lime Juice and Ginger Ale, and the “Rosarita” made with Rooster Rojo Bianco Tequila, Peach Monin, Cointreau, fresh Lime Juice and Cranberry Juice.

On Friday, 15 March, from 6:30 to 9:30pm, The Treasury turns up with heat in a Mexican Party accompanied by a rocking live band. Feast on a Mexican Fiesta Set Menu including Cactus Salad, Chicken Quesadillas, Tacos, Jalapeño Poppers, Pollo Asado and Churros, along with a welcome Tequila Cocktail and free-flowing wine, while you bailable to sizzling Mexican and Latin-American beats at \$528 per person.



Toasting & Tasting

Taste and toast at the Club throughout 2024 with our dynamic Sip & Dine Series. Following our popular French Wine Dinner on 24 February, this year's global line-up includes a Spanish Wine Dinner on Saturday, 27 April, an Italian Wine Dinner on Saturday, 22 June and a South African Wine Dinner on Saturday, 10 August. Join us for these family style culinary journeys, featuring free flow of selected white and red wines paired with a carefully crafted menu inspired by the produce and cuisine of the region — not to mention a chance to meet and greet with wine experts, priced at \$698 per person for a 4-course set dinner with wine pairing.



Spring Flavours in Bloom

Savour a sumptuous taste of the season at The Treasury. Join us on Monday, 4 March, as fresh flavours and vibrant colours take centre stage on our Spring Dinner Set Menu featuring starters such as Vodka-marinated Arctic Char with Cucumber Jelly, Pea Soup with Scallop, Bacon and Quail Egg, and Spring Asparagus with Morel Mushrooms and Chicken Wings in a Mornay Sauce. Mains include European Hake with Gooseberries, Courgetti and Crab, and Milk-fed Baby Lamb Saddle with Purple Artichokes and Mashed Potatoes. Desserts such as Sakura Meringue with Yuzu Marshmallow and Earl Grey Chocolate Cheesecake with Bailey's Caramel Sauce complete the decadent dining experience (4-course \$588 per person; 6-course \$728 per person).





Feast on authentic Chinese cuisine using premium ingredients and innovative preparations at The Dragon.



Sailing into Town! Typhoon Shelter Cuisine

Derived from the succulent dishes created by fisherman moored on boats during Hong Kong's inclement weather in the 1960s, Typhoon Shelter Cuisine is making a splash at The Dragon. From March, enjoy seafood dishes, brimming with flavour, including Wok-fried Fresh Crab with Garlic, Scallion, Red Chilli and Black Beans (避風塘炒蟹), Baked Sea Snails with Rock Salt (海鹽焗花螺), and Wok-fried Shrimps and Sliced Squid with Shredded Crispy Taro and Bell Peppers in Typhoon Shelter Spices (避風塘小炒皇).

Northeastern Chinese Cuisine by Master Chefs

Bringing together the passions and culinary mastery, The Dragon invites Members to savour a rare and delectable Northeastern Chinese Dinner paired with Chinese Wine on Friday, 12 April. Join us as we invited Master Chef Shang (商師傅) from Northeast China, the renowned owner of various restaurants in Hong Kong, collaborating with the Club's Executive Chinese Chef Lau to present a groundbreaking 8-course menu at \$1,380 per person. Northeastern Chinese cuisine, also known as Dongbei cuisine, incorporates a wide range of dishes that reflect the region's climate and agricultural practices. It is known for its emphasis on preserving and pickling techniques to make use of ingredients during the prolonged cold winters. The cuisine is often characterised by its bold and savory flavours, with dishes typically featuring a combination of sour, sweet, and spicy tastes.



Uncorking Seasonal Flavours

This spring, savour extraordinary wines that pair perfectly with the freshest flavours of the season. Sip an aromatic Ruinart Blanc de Blancs N.V. Champagne with flavours ranging from juicy ripe peach and pear to exotic pineapple, paired with Crab Meat Salad with Avocado and Mango in Honey Dressing (芒果牛油果蟹肉沙律) in The Dragon. Savour a complex Cloudy Bay Pinot Noir 2021 from Marlborough, New Zealand with notes of cherry and wild strawberry, framed by elegant tannins and a fine freshness paired with a Yellow Chicken in The Treasury.



Discover the Refined Spirit of Ruinart

Ideal for spring celebrations, we invite you to discover the distinctive character and iconic gilded bottle that defines Ruinart Champagne. Throughout March and April, the esteemed house's delightfully sensual Ruinart Blanc de Blancs N.V. and elegantly effervescent Ruinart Rosé N.V. will be available to enjoy in the Club's dining destinations, as well as for takeaway or home delivery at very special member prices.



Ruinart Blanc de Blancs

Weekdays
\$1,680
Saturdays
\$1,280
Takeaway
\$690



Ruinart Rosé

Weekdays
\$1,780
Saturdays
\$1,380
Takeaway
\$720

Happenings at the Club

Soaring into the Year of the Dragon

On Sunday, 11 February, the Club ushered in Lunar New Year with a lavish luncheon for Members and guests. The Year of the Dragon celebrations included an International Lunch Buffet filled with auspicious delights, along with a traditional Lion Dance, God of Wealth, Caramel Dragon Lollipop and Lo Hei bringing good fortune to all in attendance.



Committee

Chairman

Stephen Leung

Vice Chairmen

Ivan Leung

Alan Wong

Club Secretary

Winnie Siu

Honorary Legal Adviser

Arthur Chan

Members

Shirley Cheung

Tiffany Cheung

Cristo Chow

Shirley Ho

Lemuel Lee

Maria Leung

Zoe Lau

Johnny Wei

Wilson Wong

Welcome to The Hong Kong Bankers Club

Aggarwal Mayurh

Bae Myeong Hoon

Chan C F Anthony

Chan Ka Yu

Chan Kuan Howe

Chang Ming Jang

Chen Eric Kay

Cheng Nick

Cheung K F Andrew

Cheung S L Amy

Cheung Wang Chun

Choy Wing Chi

Chu C M Jinny

Ito Hitoshi

Kim Jee Young

Kuncha V Samsidhar

Lau K K Wallace

Lee Chi Chung

Lee Huat Oon

Lee S Y Regina

Leung H Y Helena

Leung M C Francis

Leung P H Elton

Leung S Y Stephen

Li Kong Pang

Ng W Y Vivienne

Ouyang Dan

Sun Jing

Tian Ya Fei

Tong Rose

Wan Man Hon

Wang Sheng

Wang Ying Gang

Wong H M Augustine

Wong M K Maggie

Wong N S Iriss

Wong W S Winnie

Xing Tao

Yap Shee Liam

Yeung K C Raymond

Yeung K W Alvis

Yu K K Kenny

Zhang Y S Kim



THE HONG KONG
BANKERS CLUB
香港銀行家會所

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Reservations

Lunch and Dinner Tel: 2521 2365 **Banquet and Private Functions** Tel: 2293 4829

The Club opens from Monday to Saturday, closes on Sunday and Public Holidays.

INFORMATION UPDATE

Should you want to update your email address, to receive our e-newsletter or unsubscribe to our e-promotions, please contact our Membership Department at membership@hkbankersclub.com.

Special Takeaway Offer for HKBC Members

Mar - Apr 2024



Ruinart Blanc de Blancs N.V.

Champagne, France

100% Chardonnay from various years. Intensely aromatic, a round and unexpectedly sensual palate with flavors ranging from juicy ripe peach and pear to exotic pineapple.



Ruinart Rosé N.V.

Champagne, France

Silky, voluptuous palate, with little tannin thus making it very light. Delicately plump yet round, with a frank, full attack, soothed by gentle effervescence. The aromas of recently picked red berries are fully expressed.



Terrazas Reserva Torrontes 2020

Mendoza, Argentina

A unique aromatic personality that is floral, citric and tropical, with a refreshing mouthfeel and refined finish. Ideal to pair with grilled white meats, fish and seafood. This wine also pairs beautifully with Asian cuisine including, sushi and sweet & sour dishes.



Cloudy Bay Te Koko 2020

Marlborough, New Zealand

100% Sauvignon Blanc from 4 blocks in Marlborough (two in Rapaura and two in Renwick). The grapes are hand-picked, whole-bunch pressed then transferred to French oak barrels where it will undergo fermentation with indigenous yeast and will remain for the next 18 months, which brings out the sought-after textural characteristics for which Te Koko is renowned.



Château Minuty Minuty M 2022

Provence, France

Pure Provence because of its selection of grapes from all the Designation's terroirs, from the seafront to the hinterland and Sainte-Victoire. Crisp, vibrant bouquet, light and intense flavour. Very intense, delicious aromas of orange peel and currant.



Terrazas de los Andes Reserva Cabernet Sauvignon 2021

Mendoza, Argentina

Intense garnet red with purple shades. Fruity (blackberry and blueberry) with subtle spicy and smoky notes, nicely layered and fresh, the gentle structure highlights the elegance and balance of this wine.



Cloudy Bay Pinot Noir 2021

Marlborough, New Zealand

The Marlborough Pinot Noir, when young, tends towards the red fruit spectrum, with notes of cherry and wild strawberry, framed by elegant tannins and a fine freshness. As the wine ages, it becomes more complex, showing soft spice. Fine, silky tannins and juicy freshness provide an elegant structure, with complexity coming from subtle oak.



Terrazas de los Andes Grand Malbec 2019

Mendoza, Argentina

It displays an attractive and complex bouquet that combines aromas of dark fruit with balsamic and aromatic herbs notes. It shows delicate aromas of mocha and dark chocolate towards the end.



Cloudy Bay Te Wahi 2019

Central Otago, New Zealand

Te Wahi is a powerful wine, with an opulent core of dark berry fruit and structural tannins. Over time, it gains complexity with notes of warm spices and forest floor. When young, the Estate recommends opening the bottle in advance and, ideally, decanting it. This wine will mature with grace for at least 30 years.



Joseph Phelps Cabernet Sauvignon 2021

Napa Valley, USA

The 2021 Cabernet Sauvignon Napa Valley is deep purple-hued and has a classic nose of ripe currants, tobacco, lead pencil, and chocolate. This rich, fleshy, full-bodied 2021 has solid mid-palate depth, the structure and density that's the hallmark of the vintage, and a great finish. It's a beauty.

WINE ORDER FORM (Mar - Apr 2024)

	Takeaway	Quantity
	HK\$ Per Bottle	
Champagne		
Ruinart Blanc de Blancs N.V. <i>Champagne, France</i>	\$690	_____
Ruinart Rosé N.V. <i>Champagne, France</i>	\$720	_____
White & Rosé		
Terrazas Reserva Torrontes 2020 <i>Mendoza, Argentina</i>	\$140	_____
Cloudy Bay Te Koko 2020  <i>Marlborough, New Zealand</i>	\$450	_____
Château Minuty Minuty M 2022 <i>Provence, France</i>	\$160	_____
Red		
Terrazas de los Andes Reserva Cabernet Sauvignon 2021  <i>Mendoza, Argentina</i>	\$160	_____
Cloudy Bay Pinot Noir 2021  <i>Marlborough, New Zealand</i>	\$310	_____
Terrazas de los Andes Grand Malbec 2019  <i>Mendoza, Argentina</i>	\$420	_____
Cloudy Bay Te Wahi 2019  <i>Central Otago, New Zealand</i>	\$520	_____
Joseph Phelps Cabernet Sauvignon 2021 <i>Napa Valley, USA</i>	\$650	_____
TOTAL	_____	_____

For every \$1,000 purchase with a minimum of 2 bottles of Terrazas or Minuty, a corresponding brand of wine opener will be offered for FREE!

Please place your order at the Club Reception, email to fnbservice@hkbankerclub.com or fax form to 2525 3432.

Member's Name: _____

Membership No.: _____

Contact Tel No.: _____

I will pick up my order at the Club on _____ (M)/ _____ (D) 2024.

***FREE DELIVERY FOR ORDER OF \$2,000 OR ABOVE**

Delivery Address: _____

Telephone No.: _____ Signature: _____

I consent to the use of my personal data for the purpose of processing my wine order from The Hong Kong Bankers Club, including my name, contact number and delivery address to carefully selected third parties so that I shall receive the delivery of the supply of my wine order. Information that I provide on this order shall remain private and confidential and will be held as membership data to process the wine order only.

In case of any updates to such information, I agree to contact the Membership Manager at (852) 2521 2365 to update the same.

* All promotional wines and premiums are limited offer, while stock lasts.

